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Volume 22

Number 2 *The Iowa Homemaker* vol.22, no.2

Article 9

1942

America Conserves Equipment for the Duration

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Recommended Citation

Simpson, Bette (1942) "America Conserves Equipment for the Duration," *The Iowa Homemaker*: Vol. 22 : No. 2 , Article 9.

Available at: <http://lib.dr.iastate.edu/homemaker/vol22/iss2/9>

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America Conserves

Equipment for the Duration

American home appliances will last throughout the war with careful handling and use, Bette Simpson reports

THE consumer pledge, "I will take care of the things I have," adopted during Civilian Defense Week, will have ever increasing importance in the months to come. Americans can't have armaments and appliances too. Manufacturers were forewarned of the situation by the stringent priority rulings and allocations of materials which were forced upon them.

When the war production board banned the manufacture of various household appliances, it declared the output would "be sufficient to care for the essential requirements of the nation." The list of appliances on which production must cease, under the board's order, include washers for civilian use, vacuum cleaners and mechanical refrigerators, toasters, waffle irons, and other electrical appliances. Also banned are heating units for new, but not for existing, electric ranges, water heaters and radiating heaters. The output of such things as cooking utensils and light bulbs is expected to be cut soon.

Plans are being launched by manufacturers, retailers and dealers to help the homemaker use her appliances properly and to keep them operating at high efficiency. Here home service directors can make a valuable contribution by helping to promote educational programs. The home service director can make repairs herself and give information. She can teach homemakers how to get the most out of appliances, how to save by keeping appliances in good repair, and how to use appliances for the best food preservation and preparation. Conservation will be the keynote, not only in regard to appliances, but everything in the home.

Good care does not necessarily mean hard work, but rather good sense in using and caring for equipment. The suggestions given here are intended to help homemakers lengthen the life of their possessions, help them get extra service out of appliances, and show them how to save on power and fuel that are needed for war.

Some general rules can be applied to the care of ranges. If acid foods are spilled on the enamel surface of a range, they should not be allowed to stand.

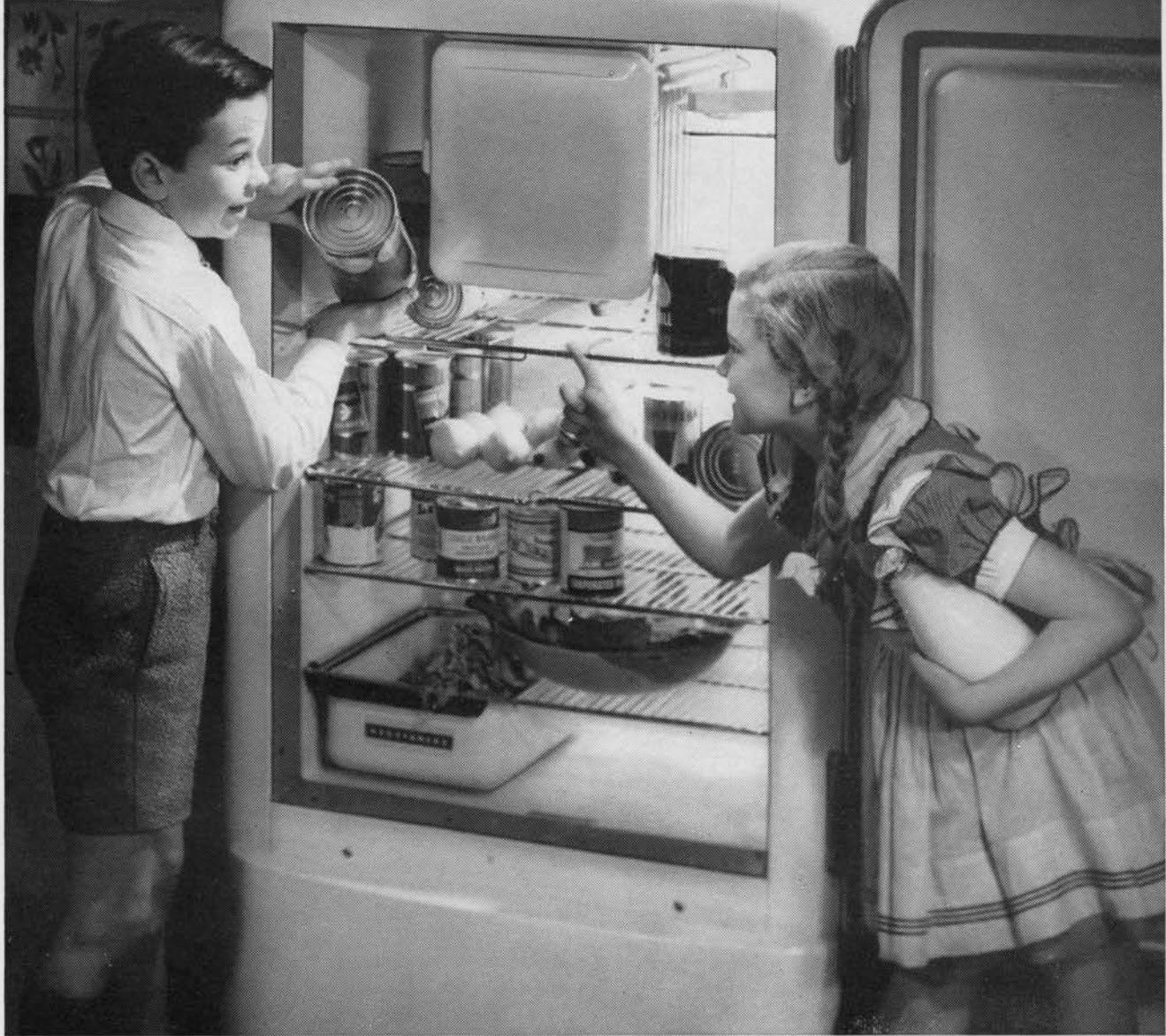
This might cause a discoloration, although most range tops are finished in acid-resistant porcelain enamel. The outside of the range may be cleaned with mild soap and water but never with coarse abrasives. Scouring powder or fine steel wool can be used to clean the oven and broiler. Because enamel may be crazed easily, avoid spilling cold liquids or foods on the hot porcelain enamel surface of a range. For this same reason, the enamel should be cooled before it is wiped with a damp cloth.

The owners of gas ranges should see that all burners are properly adjusted to burn with a clear blue flame at the right height. Fuel is being wasted if the flame is yellow. Adjustments can be made by the gas company. Fuel can be saved by turning the flame to its maximum height until food reaches the boiling point, and then reducing it to maintain a cooking temperature. Unless burners are in actual use, they should not be lighted. Many times a giant burner is wastefully used when a simmer burner would do. Clogged ports in burners can be cleaned with a small wire or pin. Washing with a strong soap will remove the grease from burners.

To conserve power when using the electric range, the heating unit should be on high only to start the cooking, then turned to low and finally off and cooking finished on stored heat whenever possible. The unit which best fits the size of the utensil should be used. If food is spilled on the open coil of an electric range, it can be brushed off with a soft brush after it has charred. A stiff brush or sharp instrument is not to be used to clean the coils. A damp cloth wrung out of soapy water, or a mild abrasive may be used to clean the encased type of unit. Removable units may be taken out and wiped.

Electric mixers should not be given too heavy loads. Slowing down of the motor indicates there is too much or too stiff a mixture in the bowl.

Much of the efficiency of a refrigerator depends on proper placement in the kitchen, away from the range, radiators and southern exposures. Recommendations state that the back of the cabinet be at



Manufacture of various types of household appliances has been banned by the War Production Board. Homemakers are now learning that good care and conservation in using equipment makes it possible to lengthen the life and to obtain longer service from appliances

least three to four inches from the wall, and 15 to 18 inches should be allowed above the cabinet for air circulation.

Overcrowding the refrigerator is a common fault; this stops necessary air circulation. Hot food or hot dishes should come to room temperature before being put into the refrigerator. Perishable fruits and vegetables are kept best when covered to avoid loss of moisture.

Quick freezing is an extravagant use of electricity. Electricity is saved if the temperature control is reset to normal after quick freezing has been done. It is wise to defrost according to manufacturer's directions. A safe rule to follow is to defrost the refrigerator when the front on the evaporator is one-fourth inch thick and to empty drip water immediately. A good time to clean the interior is during the defrosting period; soda or borax water can be used. Food spilled in the refrigerator should be wiped up immediately and the shelves and walls should be wiped dry from any deposited moisture.

After washers have been used, they should be drained immediately, the tub rinsed and the washer wiped clean and dry. The pressure on rolls is released when they are not in use. The connecting cord will wear longer if wiped dry and carefully wound on the hooks provided. Homemakers should follow the manufacturer's directions for the size of load and the most efficient washing period and also should remem-

ber not to start the motor with the washer or wringer in gear. Manufacturer's instructions will indicate directions for oiling the motor.

Vacuum cleaners will work more efficiently if the dust bag is emptied every time the cleaner is used and if the brushes are kept free from hair and threads. The cleaner should not be run over pins, nails, coins or other objects which might damage the fan. Running the machine over the cord will injure the insulation.

The heating unit of any cooking appliance should never be immersed in water. To disconnect appliances the plug itself should be grasped and removed with a firm, quick motion. This method is safe and the cord will last longer. Economy-minded homemakers will also keep the cords on electric appliances free from knots and kinks.

Skill and experience will keep the country's appliances operating efficiently "for the duration."

To dealers the curtailment of appliances means handling additional types of merchandise, and in some cases operating with a skeleton staff with increased emphasis on service. It also means keeping good will and maintaining the dealer's name before the public. Through continued advertising, manufacturers expect to keep alive Mrs. America's interest in appliances and what they can do for her. In the meantime, they are maintaining the tradition of progressive development by keeping an eye on new techniques that are evolved so when the war is over new lines can be presented.